

Cole's Chop House—Steakhouse Classics Done Right

American Cuisine At Its Best

When Greg Cole decided to open Cole's Chop House in March of 2000, just a stone's throw away from Celadon, his already highly successful venture in fine dining in the Napa River Front district, he wanted to create a menu that harkened back to the classics of the American steak house—dry-aged Prime beef, succulent veal and lamb chops, traditional sides such as creamed spinach, potatoes (baked and au gratin), crispy onion rings, house-made Caesar salad (with anchovies!) and of course, decadent desserts like Bourbon Bread Pudding, New York-style Cheese Cake and Bananas Foster. Sixteen years later, Greg along with his wife and restaurant partner Beth Fairbairn, and recently-appointed third partner and VP of Operations, Eric Keffer, have succeeded in bringing the definitive tastes of the Midwest to Napa—served up in a traditional setting (renovated 1886 stone building) but with a contemporary menu, pouring the biggest names in wine from their extensive cellar and offering a world-class bar complete with proprietary and single-barrel selections of Bourbons from the finest distilleries in Kentucky.

The Man Behind The Sizzle

For Jesús Méndez, the departure from his home town of Jalisco, Mexico at age sixteen has led to a lengthy (and successful) career in the restaurant business. Working with some of the most highly regarded chefs in the Bay Area and wine country, Jesús is now Chef de Cuisine for Cole's Chop House and oversees all of their culinary operations. Over the past twenty years, Jesús has risen up the ranks of various restaurants in Northern California, accrediting his achievements to plain old hard work and a love for what he does. He started out, like most every other chef in the industry, first as a dishwasher then a line cook. As his job responsibilities in kitchens progressed, so did his knowledge of the business and his skills for creating really good food. Soon, Jesús was offered the role of Head Chef at Fusilli Ristorante, a small eatery



in Fairfield, CA, where he worked for a few years before a moving to the winery culinary team at Robert Sinskey Vineyards. He spent his days at the winery learning the importance of wine and food pairing concepts by cooking alongside famed culinary master Maria Helm Sinskey. From there, a long-standing friendship over the years with Greg evolved into Jesús being asked to open Cole's Chop House. Today, he is never far from his kitchen and leads a dedicated team which helps Cole's consistently receive recommendations from Michelin Guide, high rankings from Zagat and a 2015 Trip Advisor's Certificate of Excellence award. And if you ask Jesús what his favorite cut of steak is—"a New York. I'll never say no to a New York."



"When we opened the restaurant [Cole's], we tasted meat from all over the country. In the end, it was the corn-fed beef from the Midwest—Kansas, Chicago, and Nebraska—that had the best flavor...so that's what we serve. For me, when it comes to food, I just want to use the finest ingredients possible to create honest, delicious food for our guests...food that keeps them coming back for years." —JESÚS MÉNDEZ

Proprietary Bourbon Flights

Explore the unique barrel characteristics of Kentucky's best through the proprietary and single-barrel selections from the oldest names in whiskey-making. Sample the exclusive Cole's Chop House **Woodford Distillery Blend**, a custom bottling of three aged bourbon blends, a nine-year aged bourbon from Wild Turkey called '1st Landing' and a 7-8 year aged bourbon from Buffalo Trace called 'Where The Buffalo Roam'.



2013 Cole's Chop House Selection Syrah Stagecoach Vineyards by B. Kosuge Wines

Inspired by 'old school' producers of Côte-Rôtie and Cornas, this 100% Syrah was made with a percentage of whole clusters, fermented naturally (wild yeast) and aged in neutral cooperage. Dark and rich—redolent of flowers, herbs, meat and stones, silky and refined on the palate. Glass \$14 | Bottle \$56

COLE'S CHOP HOUSE

Open for dinner daily from 5:00 p.m. | 1122 Main Street, Napa
Call for reservations, 707 224 6328 | www.coleschophouse.com

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